



Butternut Squash Korma Curry

with warm and fluffy naan

20 – 25 mins • Veggie • Eat me first

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Diced Butternut Squash



Coconut Milk



Chickpeas



Stock



Chopped Tomato with Onion & Garlic



Curry Powder



Ground Cumin



Korma Curry Paste



Naan



Scallion

Pantry Items: Sugar, Salt, Pepper, Oil, Water



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2025-W03

Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Pot with lid, sieve

Ingredients

	2P	4P
Diced Butternut Squash	300 g	600 g
Coconut Milk	1 pack	2 packs
Chickpeas	1 pack	2 packs
Stock	2 sachets	4 sachets
Chopped Tomato with Onion & Garlic	1 pack	2 packs
Curry Powder	1 sachet	2 sachets
Ground Cumin	1 sachet	2 sachets
Korma Curry Paste	1 sachet	2 sachets
Naan	2 units	4 units
Scallion	1 unit	2 units

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	485.6 kJ/ 116.1 kcal
Fat (g)	4 g
Sat. Fat (g)	2.1 g
Carbohydrate (g)	14.3 g
Sugars (g)	3.2 g
Protein (g)	3.7 g
Salt (g)	0.9 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

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Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Pop the **butternut squash** onto a large (lined) baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Roast on the top shelf until soft and golden, 20-30 mins.
- Drain and rinse the **chickpeas** in a sieve.
- Trim and thinly slice the **scallion**.
- Stir the **coconut milk** (or shake the packet) to dissolve any lumps.

Little Chef's TIP: Have the kids help drain the chickpeas.



Dish Up

- Divide the creamy **butternut** curry between deep plates or bowls.
- Scatter over the **scallion**.
- Serve with warm **naan** alongside.

Enjoy!



Simmer the Curry

- Place a pot over medium-high heat with a drizzle of **oil**.
- Add the **cumin**, **curry powder** and **chickpeas** and cook, stirring, for 2-3 mins.
- Next add **chopped tomatoes**, **korma paste**, **coconut milk**, **stock** and ½ tsp **sugar** (per 2P).
- Cover and simmer, 8-10 mins.
- Once cooked, stir through the roast **butternut squash**.



Warm the Naans

- Meanwhile, place the **naans** onto a baking tray.
- Sprinkle with a little **water** and pop them into the oven to warm through, 2-3 mins.
- Once simmered, add a splash of **water** to loosen the curry if required. Season to taste with **salt** and **pepper**.